

Amendments to the Claims:

The following listing of the claims replaces all previous listings and versions of the claims in the application:

5 Listing of the Claims:

1. (original) A method of preparing shrimps, comprising the following steps:

 a) steam boiling said shrimps at a high pressure exceeding the atmospheric pressure, and at an elevated temperature exceeding the boiling temperature of water at the atmospheric pressure for a specific period of time for keeping the meat of said shrimps in a

10 compressed state due to the pressurization, while rapidly heating said shrimps to said elevated temperature for causing the meat of said shrimps to solidify and to loosen from the shells of said shrimps;

 b) rapidly cooling said shrimps to a temperature at or below the atmospheric temperature for causing substantially all meat of said shrimps to be separated from the shells of said shrimps
15 between an area behind the head of the individual shrimp and a part above the tail of the individual shrimp;

 c) peeling said shrimps by mechanically opening the shells of the shrimps for allowing the meat loosely contained within the shells of said shrimps to fall out from the shells of said shrimps;

20 d) separating the meat of said shrimps from the remains of the shrimps, including the shell parts and any eggs, by flotational separation of the meat from said remains by introducing the meat and said remains into a separation liquid such as a brine solution, including a specific amount of NaCl by weight for causing the meat to float on said separation liquid while allowing the remains of the shrimps, including the shell parts and any eggs, to sink; and

25 e) removing the meat from said separation liquid.

2. (original) The method according to claim 1, said pressure in step a) being in the range of 4-20 bar.

30 3. (original) The method according to claim 1, said temperature in step a) being in the range of 150°C-250°C.

4. (original) The method according to claim 1, said specific period of time in step a) being less than 20 sec.

5 5. (original) The method according to claim 1, said temperature in step b) being in the range of 0°C-20°C.

6. (original) The method according to claim 1, said boiling being performed in a pressurized boiler in a continuous operation.

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7. (original) The method according to claim 1, said boiling being performed in a pressurized boiler in an intermittent batch operation.

15 8. (original) The method according to claim 1, said rapid cooling being performed by introducing said boiled shrimps into a water cooling bath.

9. (original) The method according to claim 1, said separation being performed in an aqueous solution of NaCl, including 6-14% NaCl by weight.

20 10. (original) The method according to claim 1, further including, prior to step d), a step selected from the group consisting of forcedly introducing said peeled shrimps into said separation liquid and stirring said peeled shrimps in said separation liquid for causing a physical separation of the meat from the remains of said shrimps, including said shell parts and any eggs.

25 Claims 11-25: (cancelled)